The Boiler Room

AT THE HAWLEY SILK MILL

WEDDING PACKAGES 2021

8 Silk Mill Drive | Hawley, PA 18428

HawleySilkMill.com| 570.390.4440

SETTLERS HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

TABLE OF CONTENTS

Helpful Particulars……..Pages 3 & 4

Bluestone Package……..Pages 5 & 6

Bellemont Package..……..Pages 7 & 8

Bohlin Package……...Pages 9 & 10

Passed Hors D'Oeuvres……Page 11

Stationary Hors D'Oeuvres……Page 12

Late Night Platters……..Page 13

Wedding Bar Selection……...Pages 14 & 15

Dessert Displays……..Page 16

Wedding Cake Selection……Page 17

Welcome To The Boiler Room

In The Hawley Silk Mill

A wedding in The Boiler Room is a carefully crafted experience. The Boiler Room is the newest addition to Settlers Hospitality Group. You will find our thirty-five year tradition of fine service and attention to detail throughout our creative menus and presentation. The Boiler Room is part of the historic Hawley Silk Mill building and offers a beautiful and unique setting for your special day. Another wonderful feature of the Boiler Room is the stunning views. It's location nestled along the cliffs overlooking the falls offers panoramic views from our tiered decks.

Our wedding coordinator will assist you with your event to create an experience that complements the beauty of your surroundings. Our caring staff and preferred vendors will ensure that your wedding is executed with thoughtful attention to detail every step of the way. Our main focus is fulfilling your dreams and the memories to last a lifetime.

All Weddings Include

- The Boiler Room, our private dining room with seating capacity up to 60 guests with a dance floor
- A cocktail hour, including hors d'oeuvres with open bar featuring premium brands of liquor, beers & wine
- Three additional hours of open bar during the reception
- Champagne Toast (a non-alcoholic option is available)
- All menus include a selection of our house made artisan breads
- Custom wedding cake designed and created by The Settlers Inn pastry chef
- Ivory or white table linens
- Use of our beautiful farm tables
- Event coordinator to assist with planning and orchestrating your reception
- A complimentary bridal suite the night of your wedding

Optional Additions

Set Up For Onsite Wedding Ceremony	$5 Per Person, $300 Minimum
Specialty Table Linens	Priced Accordingly
Fifth Hour Open Bar	$8 Per Adult

SPECIAL CONSIDERATIONS

- Site Fees: $1,500 for Friday | $2,000 for Saturday | $1,000 for Sunday
- All prices listed in this package include sales tax and service charges
- The enclosed wedding packages include our Saturday pricing
    - Friday (Year Round) Weddings: Deduct $15 per person
    - Sunday (Year Round) Weddings: Deduct $20 per person
    - Saturday (January thru April:) Deduct $10 per person
    - Guests Ages 13-20: Deduct $10 | Guests Ages 3-12: Half Off | Under 3 Are Free

HELPFUL PARTICULARS

- Maximum number of guests is 75. Some options may be available to accommodate more guests.
- Rentals for glassware, china, flatware, & dance floor are priced accordingly. Our wedding team will make all arrangements of rentals for you.
- All packages quoted include 6% Pennsylvania sales tax and service charges, and are subject to a 3-5% increase per year. Gratuity is at your discretion.
- We **require a $1,000 non-refundable deposit within 10 days** of booking your reception. **A second $1,000 non-refundable deposit is due January 2021.**
- **Final payment is required 10 days prior to the reception by certified check or cash.** A 3% processing fee will be added for credit cards used for final payment, or if final payment is not received 10 days in advance (in which case a credit card will need to be processed at the 10 day mark for the remaining balance plus processing fee).
- A credit card must be provided in advance for any additional charges or damages that may occur. A temporary hold will be placed on this card on the day of your event by your wedding planner.
- Please deliver all items pertinent to your reception such as favors, place cards, cake server, etc. at least **twenty-four hours** prior to your reception. All decorations must be removed directly after the event. Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Final arrangements, such as menu changes, estimated guest counts, and table arrangements are required **one month** prior to your event.
- Final guest counts, food selection counts & final payment are due **21 days** in advance.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared & presented by Settlers Hospitality, including wedding cakes and favors.
- Alcoholic beverages may not be removed from the premises & are permitted in the Boiler Room, tented deck, and patio only.
- The Boiler Room and Hawley Silk Mill are **non-smoking facilities.** No smoking is permitted on site, including on the patio. A designated smoking area is located by the outside steps to the Boiler Room.
- We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort.
- All special arrangements are subject to approval.
- Our experience prohibits us from allowing shots, sparklers, non-biodegradable confetti & Chinese lanterns.

BLUESTONE PACKAGE

$122 Per Person

FIRST COURSE

Select One

BOILER ROOM SIGNATURE SALAD

Organic Greens in Cucumber Wrap with Tomatoes, Minced Red Onion, Carrot Curls,
Watermelon Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

CAESAR SALAD

House Made Parmesan Croutons

ENTRÉES

Served as Entrée Duo, Family Style or Buffet
Select Up to Three

FREEBIRD FARMS CHICKEN

Almond Crusted with Pesto, Roasted Tomatoes & Manchego Cream Sauce
Grilled Chicken Breast with Rosemary & Thyme Roasted Garlic Sauce
Pan Seared in a Light Lemon Tarragon Butter Sauce

ROASTED HERITAGE TURKEY

Roasted Turkey Breast & Dark Meat Roulade over Sage and Roasted Garlic Stuffing, Pan Giblet Gravy
Cider Glazed Roasted Turkey Breast & Dark Meat Roulade, Served with Winter Fruit Chutney

JAIL ISLAND SALMON

Grilled with Avocado Salsa
Pan Seared with Tarragon & Roasted Shallot Beurre Blanc
Roasted with Fresh Cucumber Dill Chop & Lemon Cream

SUSTAINABLY RAISED BEEF

House Smoked Brisket with Chef Ben's Cola Sauce
Marinated Grilled Flank Steak with Chimichurri
Steamship Baron Carving Station (Buffet Only)

Continued On Next Page...

…Bluestone Package Continued

ENTRÉES

PASTA

Creamy Fettuccini Alfredo with Fresh Cracked Pepper & Parmesan
Tortellini Florentine with Spinach
Penne a la Vodka
Roasted Vegetable Béchamel Lasagna topped with Bread Crumbs

SIDES

Select Two

Traditional Mashed Potatoes

Roasted Garlic Mashed Potatoes

Smoked Gouda Mashed Potatoes

Olive Oil and Roasted Vegetable Couscous

Sage and Roasted Garlic Stuffing

Basmati and Wild Rice Pilaf

Sweet Potato Hash

All Dishes Come with Chef's Seasonal and Colorful Vegetable Medley.

INCLUDED WITH THIS PACKAGE

Four Hour Open Bar (Page 12)

Champagne Toast

Your Choice of Three Passed Hors d'Oeuvres (Page 10)

Artisanal Cheese Display

Two Course Dinner

Wedding Cake (Page 15)

Sales Tax & Service Charge

BELLEMONTE PACKAGE

$132 Per Person

FIRST COURSE

Select One

BOILER ROOM SIGNATURE SALAD
Organic Greens in Cucumber Wrap with Tomatoes, Minced Red Onions, Carrot Curls, Watermelon Radish & Toasted Pumpkin Seeds, Creamy Balsamic Vinaigrette

CAESAR SALAD
House Made Parmesan Croutons

BABY KALE SALAD
Crispy Bacon and Avocado, Lemon Garlic Vinaigrette

LOBSTER BISQUE | $2 per person additional

SHRIMP COCKTAIL | $2 per person additional

ENTRÉES

Served as Entrée Duo, Family Style or Buffet
Select up to Three

FREEBIRD FARMS CHICKEN BREAST
Almond Crusted with Pesto, Roasted Tomatoes & Manchego Cheddar Sauce
Roasted with Rosemary Lemon Thyme Sauce | Grilled with Roasted Tomato & Sherry Demi Glace
Pan Seared with Wild Mushroom Marsala Sauce | Pretzel Crusted with Honey Dijon Sauce

SUSTAINABLY RAISED BEEF
Slow Roasted Prime Rib Au Jus with Horseradish Cream
Sliced Beef Tenderloin Complemented with a Rich Red Wine Demi Glaze

LEIDY'S FARM PORK LOIN
Wild Mushroom Stuffing & Warm Fruit Chutney | Roasted with Cider Thyme Reduction
Bacon Wrapped with Apricot Rosemary Sauce

SALMON, MAHI MAHI OR SWORDFISH
Grilled with Lemon Beurre Blanc | Grilled with Mango Pineapple Salsa & Soy Sweet Chili Sauce
Roasted with Thai Coconut Curry Sauce & Avocado Salsa

Continued On Next Page...

…Belmont Package Continued

ENTRÉES

VEGETARIAN

Marinated & Grilled Portobello Mushroom Caps Filled with Seasonal Vegetables

Crispy Traditional Eggplant Parmesan over Penne

Roasted Vegetable Béchamel Lasagna Topped with Bread Crumbs

Acorn Squash Stuffed with Roasted Vegetables *(Available in Autumn Only)*

Creamy Fettuccini Alfredo with Fresh Cracked Pepper & Parmesan | Penne a la Vodka

Gnocchi or Penne with Pesto & Cherry Tomatoes | Linguini with Parmesan & Peas

SIDES

Select One

Caramelized Onion & Parmesan Potato Au Gratin | Traditional Yukon Gold Mashed Potatoes

Roasted Garlic Mashed Potatoes | Smoked Gouda Mashed Potatoes

Mediterranean Quinoa with Roasted Vegetables

Cauliflower Au Gratin *(Vegan)*

Orzo with Roasted Vegetables & Parmesan

All Dishes Come with Chef's Seasonal & Colorful Vegetable Medley

INCLUDED WITH THIS PACKAGE

Four Hour Open Bar (Page 12)

Champagne Toast

Your Choice of Three Passed Hors d'oeuvres (Page 10)

Artisanal Cheese Display

Two Course Dinner

Wedding Cake (Page 15)

Sales Tax & Service Charge

BOHLIN PACKAGE

$142 per person

Served Plated

FIRST COURSE

Select Two

BOILER ROOM SIGNATURE SALAD
Organic Greens, Croutons, Shaved Carrots, Cucumbers, Cheddar, Roasted Apples, Watermelon Radish, Herb Mustard Vinaigrette

JUMBO LUMP CRAB CAKES
Mango Salsa and Sriracha Aioli

SHRIMP COCKTAIL
Everyone's Favorite Classic

VENISON AND BLUEBERRY SAUSAGE ROLL IN PUFF PASTRY
Caramelized Onions and a Brandy Cream Sauce

ENTRÉES

Select up to Three

SEARED FORKS FARM CHICKEN BREAST OR PETITE POULET
Port Thyme Sauce, Sweet Potato Puree, Turnip Fennel Spinach Sauté

Chanterelle & White Truffle Sauce, Creamy Lemon Thyme Mashed Potatoes

Pancetta, Sage & Thyme Sauce, Creamy Roasted Garlic Mashed Potatoes, Seasonal Vegetables

PAN ROAST DUCK BREAST
Cherry Infused Syrah Demi Glace, Rosemary Au Gratin Potatoes, Seasonal Chef Vegetables

GRILLED JAIL ISLAND SALMON
Manchego Bechamel, Spanish Risotto

"Oscar" Béarnaise, Jumbo Lump Crabmeat, Roasted Asparagus, Couscous

Espelette Vinaigrette, Poblano & Cumin Rice, Pineapple Avocado Salsa

RED SNAPPER, HALIBUT, OR GROUPER
Pan Seared with Saffron Vanilla Sauce, Sofrito Risotto

Roasted with Garlic White Wine Sauce and Basil, Couscous

Grilled with Pineapple Mango Salsa, Roasted Pepper Vinaigrette

Continued On Next Page...

…Bohlin Package Continued

ENTRÉES

GRILLED LEIDY'S FARM PORK CHOP

Warm Apple Compote, Yukon Gold Roasted Garlic Mashed Potatoes

Cherry Jalapeño Sauce, Sweet Potato & Red Onion Hash

SUSTAINABLY RAISED BEEF

Sliced Beef Tenderloin with Syrah Sauce and Au Gratin Potatoes

Roast Prime Rib Au Jus with Creamy Yukon Gold Roasted Garlic Mashed Potatoes

Braised Short Rib with Sauce Jus Lie, Traditional Mashed Potatoes

VEGETARIAN

Root Vegetable Stuffed Portobellos with Balsamic Reduction

Pan Roasted Quinoa Cakes with Stuffed Delicata Squash *(Available in Autumn Only)*

Chef Created Option to Suit Dietary Needs

INCLUDED WITH THIS PACKAGE

Four Hour Open Bar (Page 12)

Champagne Toast

Your Choice of Four Passed Hors d'oeuvres (Page 10)

Artisanal Cheese Display

Your Choice of One Hors d'oeuvres Display (Page 11)

Two Course Dinner

Wedding Cake (Page 15)

Sales Tax & Service Charge

PASSED HORS D'OEUVRES

Hors d'Oeuvres Selection For Bluestone, Bellmonte, & Bohlin Packages

Add Additional Passed Hors D'oeuvres $5 Per Person

Smoked Trout and "Deviled Egg" Crostini Topped with Diced Red Onion, Egg & Fried Capers

Ahi Tuna on Wonton with Soy & Wakame

Bacon Wrapped Apricots

Open Face Brie "Grilled Cheese" with Roasted Apples & Balsamic on Brioche

Fillo Cups Filled with Whipped Goat Cheese, Bacon & Caramelized Onions, Balsamic Drizzle

Strawberry Mascarpone Puff Pastries with Balsamic Drizzle

Sliced Tenderloin of Beef, Horseradish Cream and Pickled Red Onion

Warm Brie Crostini with House Made Strawberry Jam

Lobster Salad on a Savory Cheese Cream Puff

Ahi Tuna Tartare in Cucumber Cup with Soy & Sweet Chili

Coconut Chicken with Honey Sriracha Sauce

Heirloom Tomato & Buffalo Mozzarella Skewers with Basil & Barrel Aged Balsamic

Scallops Wrapped in Bacon

Tomato Basil Bruschetta

Cocktail Franks in a Blanket

Petite Crab Cakes with Pineapple Salsa & Sriracha Aioli

Stuffed Mushroom Caps with Basil Pesto & Parmesan

Jumbo Shrimp Cocktail

Quinoa Cakes with Lime Avocado Salsa

Vegetarian Beyond Sausage Tacos

Crostini with Roasted Garlic Custard & Fresh Mozzarella

Kobe Beef Sliders with Kensington Ketchup

Pulled Pork Sliders with Creamy Slaw

Crispy Shrimp Tacos

Mini Settlers Inn Signature Grilled Cheese

Grandma Amparo's Empanadas

STATIONARY HORS D'OEUVRES DISPLAYS

Add additional displayed hors d'oeuvres—priced accordingly

JUMBO SHRIMP COCKTAIL DISPLAY | $9 PER PERSON
~3 Shrimp Per Person

RAW BAR DISPLAY | $14 PER PERSON
Market Oysters | Shrimp | Clams | Ahi Tuna

SLICED BUFFALO MOZZARELLA AND TOMATO DISPLAY | $5 PER PERSON
House Made Pesto & Balsamic Drizzle | Focaccia | Olive Oil

ASIAN DISPLAY STATION| $7.50 PER PERSON
Crispy Crab Won Tons | Miso & Honey Grilled Chicken Bites
Asian Style Dumplings in Sweet Chili Broth | Steamed & Salted Edamame

CHARCUTERIE BOARD | $8 PER PERSON
A Selection of 5 Local Prosciuttos, Hams, Pates, & Sausages

MEDITERRANEAN PLATTER | $6.50 PER PERSON
Tomato Bruschetta & Garlic Crostini | Marinated Olives
Shrimp with Garlic & Oregano | Mushrooms | Marinated Feta
Roasted Garlic Hummus | White Bean Bruschetta | Baguette Toasts

MEXICAN STREET FOOD FIESTA DISPLAY | $9 PER PERSON
Guacamole Terrine with Salsa & Sour Cream | Tortilla Chips
Pulled Chicken Tacos with Sour Cream, Pico de Gallo, & Spicy Slaw| Grandma Amparo's Empanadas

A TASTE OF PENNSYLVANIA | $7.50 PER PERSON
Aged Amish Cheddar with Apple Butter | Warm Wild Mushroom Spread & Toasted Baguette
Smoked Trout Mousse with Cucumber Chips, Red Onion & Capers

LATE NIGHT PLATTERS

Set Out During the Final Hour of Your Wedding Reception | Priced Accordingly

ASSORTED DELI STYLE SANDWICHES AND WRAPS PLATTER || $7 PER PERSON
Turkey and Swiss with Roasted Red Pepper Aioli | Ham and Cheddar with Dijon
Chicken Salad Wrap | Ham Salad Wrap | Chips

FOCACCIA PIZZA PLATTER || $6 PER PERSON
House made Focaccia Bread Pizza | Mixed Blend of Marinated Olives | Panzanella Salad

PRETZEL PLATTER | $5.50 PER PERSON
House made Soft Pretzels | Assorted Mustards and Dips

ADD A LITTLE SOMETHING EXTRA

Our Executive Pastry Chef can whip up something truly wonderful
for the following special touches…

WEDDING FAVORS

GROOM'S CAKE

DONUT BAR

GIFT BAGS (PLACED IN GUEST ROOMS BEFORE ARRIVAL)

ASK YOUR WEDDING PLANNER FOR DETAILS!

Open Bar Includes

4 Hour Open Bar Included in Package with Premium Liquors
5th Hour Additional Option | $8 Per Person

Premium Brands of Liquor Include

Tito's | Stolichnaya | New Amsterdam | Tanqueray | Gordon's

Jack Daniels | Jim Beam | Seagrams | Windsor | Dewar's

Montezuma | Captain Morgan | Don Q | RumHaven

Premium Brands of Wine

A Selection of Red and White

Beer

Coors Light | Yuengling Lager | Lionshead | Corona

Upgrade to Top Shelf

Top Shelf Liquors	Add $5 per person
Top Shelf Liquors & Cordials	Add $8 per person

Top Shelf Brands of Liquor

Grey Goose | Ketel One | Bombay Sapphire

Myers | Chivas Regal | Johnnie Walker Black | Jameson

Crown Royal | Makers Mark | Cuervo Gold | Patron Silver

Top Shelf Brands of Cordials

B & B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream | Southern Comfort

Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

Craft Beer

See Page 13

Single Malt Scotch

See Page 13

OPEN BAR UPGRADES

CRAFT BEER SELECTION*

STANDARD
(Add $5 per person | select up to 3)

Lagunitas IPA | Victory Prima Pils | Blue Moon Belgian White | Magic Hat #9 | New Belgium Fat Tire

Shiner Bock | Stegmaier IPA | Great Lakes Edmund Fitzgerald | Yards IPA | Ballast Point Grunion

Sam Adams Boston Lager | Sam Adams Seasonal

PREMIUM
(Add $8 per person | select up to 3)

Ballast Point Sculpin | Ommegang Witte | Weyerbacher Merry Monks | Crispin Hard Cider

Neshaminy Creek Churchville Lager | Victory Golden Monkey | Rusty Rail Wolfking Stout

Founders Porter | Ithaca Flower Power | Dogfish Head 60 Minute | Fullers London Pride

PA PROUD
(Add $6 per person | select up to 3)

Victory Prima Pils | Victory Hopdevil IPA | Yards Brawler | Yards Love Stout

Nimble Hill Cluster Fuggle | Nimble Hill Midnight Fuggle | Weyerbacher Last Chance IPA

Wyndridge Farms Hard Ciders | Troeg's Troegenator | Troeg's Solid Sender | Stegmaier IPA

Susquehanna Brewing Company Hop Five IPA

SINGLE MALT SCOTCH SELECTION*

(Add $10 per person | served for one hour)

Glenmorangie "The Original" 10 yr | Balvenie Double Wood 12 yr | Glenfiddich 12 yr

Glenlivet | Macallan 12 yr | Laphroaig 10 yr

*Customized options available upon request. Offerings dependent upon availability

DESSERT OPTIONS

DESSERT DISPLAY

Select Three for $5 Per Person | Select Five for $8 Per Person
Add Another for $1.75 Per Item Per Person

Cream Puffs

Toffee Pudding with Caramel Sauce and Whipped Cream

Assorted Cookies

Chocolate Covered Strawberries

Fudge Brownies with Espresso Ganache

Bavarian Chocolate Tarts

Assorted Cake Truffles *(Available April-October)*

Vegan Peanut Butter Blondies

DONUT BAR

$6 per person | Featuring an Assortment of:

Glazed | Jelly | Powdered

Cream Filled | Donut Holes

AFTER DINNER CORDIALS & COFFEE STATION

Add $6 per person

Served for One Hour

B & B | Courvoisier VS | Sambuca Romano | Kerrygold Irish Cream | Southern Comfort

Grand Marnier | Amaretto Di Saronno | Drambuie | Tia Maria | Chambord

PLATED DESSERT OPTIONS AVAILABLE UPON REQUEST

WEDDING CAKES

Customize your cake with the following selections

CAKE FLAVORS

Select One | Add One Additional Flavor for $1 per person

White | Yellow | Chocolate | Lemon
Marble | Carrot | Red Velvet

FILLINGS | INCLUDED IN PACKAGE

Select One

Chocolate Mousse | Oreo Cookie | Vanilla Custard | Cream Cheese
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

CAKES, FILLINGS, AND SOAKS | AVAILABLE UPGRADES

Add $1 per person

Gourmet Fillings (Cannoli, Fresh Fruit, Chocolate Truffle, Lemon Curd, Nutella)
Liquor Soaks (Bailey's, Rum, Amaretto, Whiskey, Kahlua)
Cakes (Funfetti, Chocolate Chip, Banana)

DECORATIONS | AVAILABLE UPGRADES*

**Additional fees apply*

Fondant | Sugar Flowers | Topsy Turvy | Beaded and Sprinkled Tiers
Quilting | Geode | Metallics | Birch Tree | Multiple Flavors
Ombre | Fondant Texture | Hand Painted Details

SUGGESTED COMBINATIONS

Add $2 per person

Lemon Chiffon Cake, Lemon Curd, Whipped Cream Frosting
Yellow Cake, Rum Soak, Cannoli Filling, Vanilla Buttercream
Banana Cake, Bourbon Banana Filling, Salted Caramel Buttercream
Chocolate Cake, Grand Marnier Soak, Chocolate Truffle Filling, Burnt Orange Buttercream
Chocolate Cake, Espresso Soak, Chocolate Ganache Filling, Mocha Buttercream

ADD A LITTLE SOMETHING EXTRA

Customized Sugar Cookie Favors (wrapped with bow) | $6 per piece
Inquire about our custom Groom's Cake options | Priced accordingly